SRI LANKA STANDARD 668: 2022

UDC 663.85

SPECIFICATION FOR FLAVOURED DRINK POWDER MIXES

(First Revision)

SRI LANKA STANDARDS INSTITUTION

Sri Lanka Standard

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SLS 668:2022

Gr. 8

SRI LANKA STANDARDS INSTITUTION
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Elvitigala Mawatha
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Sri Lanka.

Sri Lanka Standards are subject to periodical revision in order to accommodate the progress made by industry. Suggestions for improvement will be recorded and brought to the notice of the Committees to which the revisions are entrusted.

This Standard does not purport to include all the necessary provisions of a contract

Sri Lanka Standard
SPECIFICATION FOR FLAVOURED DRINK POWDER MIXES
(First Revision)

FOREWORD

This Sri Lanka Standard was approved by the Sectoral Committee on Food Products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 2022-12-28

This Standard was first published in 1984 under the title of Specification for soft drink powder mixes. In this first revision, the title of the Standard is replaced by Specification for flavoured drink powder mixes, considering this as the best term to describe the product. In addition to that, optional ingredients, limits for acid insoluble ash and potentially toxic elements have been revised.

This Standard is subject to the Food Act No. 26 of 1980 and the regulations framed thereunder.

For the purpose of deciding whether a particular requirement of this Standard is complied with, the final value, observed or calculated, expressing the results of a test shall be rounded off in accordance with **SLS 102**. The number of significant figures to be retained in the rounded off value shall be the same as that of the specified value in this Standard.

In the revision of this Standard, valuable assistance derived from the following publication is gratefully acknowledged.

KS 1773-2018 Kenya Standard - Water based flavoured drink in solid form- Specification

1 SCOPE

This Standard prescribes the requirements and methods of sampling and test for flavoured drink powder mixes.

2 REFERENCES

SLS 102 Presentation of numerical values
SLS 143 Code of hygienic practice for general principles of food hygiene
SLS 191 White sugar
SLS 420 Pasta products
SLS 428 Random sampling methods
SLS 883 Brown sugar

Official Methods of Analysis, Association of Official Analytical Chemists (**AOAC**) 21st edition, 2019

3 DEFINITION

3.1 flavoured drink powder mixes: Powder mix made of sweetening ingredients and natural and/ or synthetic flavouring substances, which is intended for consumption after reconstitution according to the manufacturer's instructions

4 INGREDIENTS

4.1 Basic ingredients

4.1.1 *Sweetening ingredients*

a) White sugar, conforming to **SLS 191**
b) Brown sugar, conforming to **SLS 883**
c) Dextrose
d) Fructose
e) Invert sugar

4.1.2 *Permitted flavouring substances and/or flavouring ingredients*

4.1.3 *Acidulants*

a)	Citric acid	INS 330	Limited by GMP
b)	Acetic acid	INS 260	
c)	Ascorbic acid	INS 300	
d)	Tartaric acid	INS 334	
e)	Malic acid	INS 296	
f)	Fumaric acid	INS 297	

4.2 Optional ingredients

4.2.1 *Edible seeds* (Basil - *Ocimum basilicum***)**

4.2.2 *Vitamins* (*see Clause* **5.5**)

4.2.3 *Emulsifying, stabilizing or thickening agents*

a)	Cross –linked Sodium Carboxy methyl cellulose (cross-linked cellulose gum)	INS 468	Limited by GMP
b)	Xanthan gum	INS 415	

4.2.4 *Anti-caking agents*

a)	Silicon dioxide, amorphous	INS 551	Limited by GMP

4.2.5 *Buffering agents*

a)	Sodium citrate	INS 331(iii)	Limited by GMP
b)	Tricalcium phosphate	INS 341(iii)	

4.2.6 *Cloudifying agents*

a)	Titanium dioxide	INS 171	Limited by GMP

4.2.7 *Permitted colouring substances*

4.2.8 *Bulking agents*

a) Maltodextrins

4.2.9 *Vermicelli*, conforming to **SLS 420**

4.2.10 *Whey powder*

5 REQUIREMENTS

5.1 Hygiene

Flavoured drink powder mixes shall be processed, packaged, stored and distributed under hygienic conditions in accordance with **SLS 143**.

5.2 Appearance

The product shall be a homogeneous and free-flowing powder. It shall be free from dirt and extraneous matter.

5.3 Odour and flavour

The product, before and after reconstitution as per the labelling instructions shall have a pleasant, characteristic odour and flavour. The odour and flavour shall be in accordance with any claim made or implied on the label. It shall be free from off odours and off flavours.

5.4 Other requirements

The product shall conform to the requirements given in Table **1** when tested in accordance with the methods given in Column **4** of the table.

TABLE 1 - Requirements for flavoured drink powder mixes

Sl No (1)	Characteristic (2)	Requirement (3)	Method of test (4)
i)	Moisture, per cent by mass, max.	1.0	Annexure **B**
ii)	Sulfated ash, per cent by mass, max.	2.0	Annexure **C**
iii)	Acid insoluble ash, per cent by mass, max.	0.05	Annexure **D**
iv)	Solubility (at ambient temperature), per cent by mass, min.	95.0	Annexure **E**
v)	Acidity (as anhydrous citric acid), per cent by mass, max.	3.5	Annexure **F**

5.5 Vitamin C content

The Vitamin C content shall be not less than 30 mg/ 100 ml of the reconstituted product, when tested as specified in Appendix **G**.

NOTE
This requirement only applies to products which are implied or claimed as fortified with Vitamin C.

6 CONTAMINANTS

6.1 Potentially toxic elements

The product shall not exceed the limits given in Table **2** when tested in accordance with the methods given in Column **4** of the table.

TABLE 2 - Potentially toxic elements

Sl No (1)	Characteristic (2)	Requirement (3)	Method of test (4)
i)	Arsenic as As, mg/ kg, max.	1.0	**AOAC 986.15/AOAC 2013.06**
ii)	Lead as Pb, mg/ kg, max.	0.5	**AOAC 999.10/AOAC 2013.06**
iii)	Cadmium as Cd, mg/ kg, max.	0.1	**AOAC 999.10/AOAC 2013.06**
iv)	Tin as Sn, mg/ kg, max.*	50.0	**AOAC 985.16**

**Applicable, if the product is packaged in cans*

7 PACKAGING

The product shall be packaged in suitable food grade containers, which shall not affect the quality of the product and shall be sealed and air tight.

8 MARKING AND/ OR LABELLING

8.1 The following shall be marked and/ or labeled legibly and indelibly on each package:

a) Name of the product, as "X-*Flavoured drink powder mix"* "or X-*Flavoured instant drink powder mix" (where* X-*denotes the flavour used)*;
b) Brand name or trade mark, if any;
c) Net mass, in grams or kilograms;
d) Name and address of the manufacturer or the distributor;
e) Country of origin, in case of imported products;
f) Batch or code number or a decipherable code marking;
g) Date of manufacture;
h) Date of expiry;
j) List of ingredients, in descending order;
k) Any permitted food additive's name and INS number;
m) Instructions for preparation;
n) Where nutritional claims are made or implied, the nutritional information declaring the total quantity of nutrient per 100 grams of the product before reconstitution, as well as per serving of the reconstituted product; and
p) Information for storage, where necessary.

8.2 Instructions for reconstitution of the product to drinking strength and storage instructions shall appear either on the label of the container or on an accompanying leaflet.

9 METHODS OF TEST

Tests shall be carried out as methods prescribed in the Appendices **B** to **G** of this Standard, and Official Methods of Analysis, Association of Official Analytical Chemists (**AOAC**) 21st edition, 2019,

10 CONFORMITY TO STANDARD

A lot shall be declared as conforming to the requirements of this Standard if the following conditions are satisfied:

10.1 Each container examined as in **A.5.1** satisfies the relevant requirements.

10.2 Each container examined as in **A.5.2** satisfies the relevant requirements.

APPENDIX A
SAMPLING

A.1 LOT

All containers of one size, containing flavoured drink powder mixes belonging to one batch of manufacture shall constitute a lot.

A.2 GENERAL REQUIREMENTS OF SAMPLING

In drawing, preparing, storing and handling samples the following precautions and directions shall be observed.

A.2.1 The sample shall be taken in a protected place not exposed to damp air and dust.

A.2.2 The sampling instrument shall be clean and dry when used.

A.2.3 The samples shall be placed in clean and dry glass containers. Each container shall be sealed air-tight after filling and marked with necessary details of sampling.

A.3 SCALE OF SAMPLING

A.3.1 Samples from each lot shall be tested for ascertaining conformity of the lot to the requirements of this Standard.

A.3.2 The number of containers to be selected from the lot shall be in accordance with Columns **2** and **3** of Table **3**.

TABLE 3 - Scale of sampling

Number of containers in the lot	**Number of containers to be selected**	
	Container size 500 g, or more	**Container size less than 500 g**
(1)	(2)	(3)
Up to 15	03	05
16 to 25	04	06
26 to 50	05	08
51 to 150	07	10
151 to 300	10	15
301 to 1000	15	20
1 001 and above	20	25

A.3.3 containers shall be selected at random. In order to ensure randomness of selection, random number tables as given an **SLS 428** shall be used.

A.4 PREPARATION OF A COMPOSITE SAMPLE

A.4.1 A small quantity of material shall be drawn from different parts of each container selected as in **A.3.2** using an appropriate sampling instrument.

A.4.2 The material so obtained shall be mixed together and reduced using a suitable method, if necessary, to produce a composite sample of not less than 150 g.

A.5 NUMBER OF TESTS

A.5.1 Each container selected as in **A.3.2** shall be examined for packaging, marking and/ or labelling requirements.

A.5.2 The composite sample obtained as in **A.4** shall be examined for requirements given in **5.2**, **5.3**, **5.4**, **5.5** and **6**.

APPENDIX B
DETERMINATION OF MOISTURE CONTENT

B.1 PROCEDURE

B.1.1 Preparation of sample

Take 150 g of the sample and grind as quickly as possible in a dry pestle and mortar on a clean porcelain slab. Mix thoroughly to secure a uniform sample. Store the mixed sample immediately in an air-tight glass container and use this wherever the use of prepared sample is indicated.

B.1.2 Weigh, to the nearest milligram about 5 g of the prepared sample (**B.1.1**) in a tared weighing bottle having a diameter of about 40 mm and a height of about 25 mm. Distribute the material as evenly as practicable over the bottom of the weighing bottle by gentle sidewise movements. Place the weighing bottle in a vacuum oven, remove the cover of the weighing bottle and dry the material for six hours at 80 ±1 °C at a pressure not exceeding 5 mmHg. Allow the weighing bottle to cool to room temperature and weigh.

B.2 CALCULATION

B.2.1 $$\textit{Moisture, per cent by mass} = \frac{(m - m_1)}{m} \times 100$$

where

m is the mass in g, of the prepared sample taken for the experiment; and
m_1 is the mass in g, of the material after drying for six hours.

APPENDIX C
DETERMINATION OF SULPHATED ASH

C.1 REAGENT

C.1.1 Concentrated Sulphuric acid, specific gravity 1.84

C.2 PROCEDURE

Weigh, to the nearest milligram about 5 g of the prepared sample (see **B.1.1**) into a 9 cm diameter platinum or silica dish. Add a few drops (about 1.5 ml) of concentrated Sulphuric acid to the material in the dish. Gently heat the dish on a hot plate until the material is well carbonized, and then increase the heat until the evolution of Sulphuric acid fumes ceases in a fume hood. Ash the carbonized matter in a muffle furnace at 600 ± 20 ˚C. Cool the ash and moisten it with a few drops of concentrated Sulphuric acid, heat strongly on a hot plate until Sulphuric acid fumes cease to be evolved in a fume hood and finally ash in the muffle furnace at 600 ± 20 ˚C for 2 hours. Cool in a desiccator and weigh. Heat again in the muffle furnace for 30 minutes at 600 ± 20˚C. Repeat the process of heating in the muffle furnace for 30 minutes cooling and weighing till the difference between two successive weighings is less than 10 mg. Record the lowest weight.

NOTE
This process should be done in a fume hood.

C.3 CALCULATION

C.3.1 $\textit{Sulphated ash, per cent by mass} = \frac{m_1}{m_2} \times 100$

where

m_1 is the mass in g, of the ash; and
m_2 is the mass in g, of the prepared sample taken for the test.

APPENDIX D
DETERMINATION OF ACID INSOLUBLE ASH

D.1 REAGENT

D.1.1 Dilute Hydrochloric acid, approximately 5M (prepared from concentrated Hydrochloric acid)

D.2 PROCEDURE

Weigh, to the nearest milligram about 20 g of the prepared sample (see **B.1.1**) in a tared, clean and dry porcelain dish. Ignite the material in the dish for about one hour. Complete the ignition

by keeping in a muffle furnace at 600 ± 20° C until white ash results. Cool in a desiccator. To the ash, add 25 ml of the dilute Hydrochloric acid, cover with a watch-glass and heat on a water-bath for 10 minutes. Allow to cool and filter the contents of the dish through Whatman filter paper or its equivalent. Wash the filter paper with hot distilled water until the washings are free from chlorides. Return the filter and the residue to the dish. Keep it in an air-oven maintained at 103 ± 2 °C for about 3 hours. Ignite in the muffle furnace at 600 ± 20 °C for one hour. Cool the dish in a desiccator and weigh. Heat again for 30 minutes in the muffle furnace, cool and weigh. Repeat this process of heating for 30 minutes, cooling and weigh till the difference between two successive weighings is less than one milligram. Note the lowest weight.

D.3 CALCULATION

D.3.1 *Acid insoluble ash, per cent by mass* $= \frac{(m_2 - m)}{m_1 - m} \times 100$

where

m_2 is the mass in g, of the porcelain dish with the acid insoluble ash;
m is the mass in g, of the empty porcelain dish; and
m_1 is the mass in g, of the porcelain dish with the prepared sample taken for the test.

APPENDIX E
DETERMINATION OF SOLUBILITY

E.1 PROCEDURE

E.1.1 Reconstitution and separation of insoluble matter

Weigh to the nearest milligram, about 5 g of the sample into a dried, tared 50 ml centrifuge tube. Add 10 ml of water and mix well to form a uniform paste, free from lumps, using a glass rod. Add a further 25 ml of water to the centrifuge tube using a portion of it to wash the glass rod completely free of the powder. Close the tube and shake vigorously for 3 minutes. Centrifuge the tube for 15 minutes at 4000 ± 100 rpm.

E.1.2 Determination of dissolved solids in supernatant solution

Pipette out 5 ml of the supernatant solution and transfer to a dried and tared glass, aluminum or stainless steel dish provided with a cover. Weigh the dish with the contents and place on a boiling water bath for 15 minutes and transfer the dish to an air oven maintained at 103 ± 2 °C. Dry for 3 hours. Cool the dish in a desiccator and weigh again (y).

E.1.3 Determination of residue

Decant off the remaining solution as completely as possible without disturbing the sediment at the bottom of the tube. Weigh the centrifuge tube with the wet sediment. Dry the contents of the tube by first placing the tube in a boiling water bath and later in an air oven at 103 ± 2 °C

for 3 hours. Cool in a desiccator and weigh. Dry the tube further for 1 hour, cool and weigh. Repeat drying at hourly intervals, cooling and weighing till the difference between two successive weighings does not exceed 1 milligram.

E.2 CALCULATION

$$Solubility\ \ per\ \ cent\ \ by\ \ mass = \frac{(m_4 - m_2) - y\,(m_3 - m_4)}{m_1} \times 100$$

where,

m_1 is the mass, in g, of the material taken for test;
m_2 is the mass, in g, of the centrifuge tube;
m_3 is the mass, in g, of the centrifuge tube with residue before drying;
m_4 is the mass, in g, of the centrifuge tube with residue after drying; and
y is the solids in supernatant liquid, in g per ml (See **E.1.2**).

APPENDIX F
DETERMINATION OF ACIDITY

F.1 REAGENTS

F.1.1 Standard Sodium hydroxide solution, approximately 0.1 M

F.1.2 Phenolphthalein indicator solution.
Dissolve 0.5 g of phenolphthalein in 200 ml of 50 per cent ethyl alcohol by volume.

F.2 PROCEDURE

Weigh, to the nearest milligram, about 10 g of the powder in a suitable dish or basin. Transfer the contents to a conical flask with 100 ml to 150 ml of recently boiled and cooled distilled water. Add 1 ml of phenolphthalein indicator solution and titrate against the standard Sodium hydroxide solution. For observing the colour change at the end point, use another portion of the sample diluted to the same proportion in a similar flask.

F.3 CALCULATION

$$Acidity\,(as\ anhydrous\ citric\ acid),\ \ per\ \ cent\ \ by\ \ mass = \frac{6.404VM}{m}$$

where

V is the volume, in ml, of standard Sodium hydroxide required for titration;
M is the molarity of the standard Sodium hydroxide solution; and
m is the mass, in g, of the sample taken for test.

APPENDIX G
DETERMINATION OF VITAMIN C CONTENT

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H.1 PRINCIPLE

Vitamin C is extracted and the titration is performed in the presence of HPO_3-CH_3COOH or HPO_3-CH_3COOH-H_2SO_4 solution to maintain proper acidity for reaction and to avoid autoxidation of acid at high pH. Ascorbic acid reduces oxidation-reduction indicator dye *2,* 6-diehloroindophenol to a colourless solution. At the end point excess unreduced dye is rose pink in acid solution.

H.2 REAGENTS

H.2.1 Extracting solutions

H.2.1.1 Metaphosphoric acid-acetic acid solution

Dissolve, with shaking, 15 *g* of HPO_3 pellets or freshly pulverized stick HPO_3 in 40 ml acetic acid and 200 ml water; dilute to approximately 500 ml, and filter rapidly through a fluted paper into a glass- stoppered bottle. (HPO_3 slowly changes to H_3PO_4, but if stored in a refrigerator, the solution remains satisfactory for 7 to 10 days).

H.2.1.2 Metaphosphoric acid-acetic acid-Sulphuric acid solution

Proceed as in **H.2.1.1** adding 0.15 M Sulphuric acid in place of water.

H.2.2 Ascorbic acid standard solution (1 mg/ ml)

Weigh, to the nearest 0.01 mg, approximately 50 mg USP ascorbic acid reference standard, that has been stored in a desiccator away from direct sunlight. Transfer to a 50-ml volumetric flask. Dilute to volume immediately before use with HPO_3-CH_3COOH solution (see **H.2.1.1**)

H.2.3 Indophenol standard solution

Dissolve, 50 mg of *2,* 6-dichloroindophenol sodium salt, that has been stored in a desiccator over soda lime, in 50 ml water to which has been added 42 mg Sodium bicarbonate; shake vigorously and when the dye dissolves, dilute to 200 ml with water. Filter through fluted paper into an amber glass-stoppered bottle. Keep stoppered, out of direct sunlight and store in a refrigerator. (Decomposition products that make the end point indistinct occur in some batches of dry indophenol and also develop with time in stock solution. Add 5.0 ml extracting solution containing excess ascorbic acid to 15 ml dye reagent. If reduced solution is not practically colourless, discard, and prepare new stock solutions. If dry dye is at fault obtain new supply).

Transfer three, 2.0 ml portions of Ascorbic acid standard solution to each of three 50-ml Erlenmeyer flasks containing 5.0 ml HPO_3 –CH_3COOH solution (see **H.2.1.1**). Titrate rapidly with indophenol solution from a 50-ml burette until light but distinct rose-pink persists for more than 5 seconds. (Each titration should require approximately 15 ml indophenol solution and titrations should check within 0.1 ml).

Similarly titrate three blanks composed of 7.0 ml HPO_3- CH_3 COOH Solution (**H.2.1.1**) and a volume of water approximately equal to the volume of Indophenol solution used in direct titrations. After subtracting average blanks (usually approximately 0.1ml) from standardization titration, calculate and express concentration of Indophenol solution as milligrams of Ascorbic acid equivalent to 1.0 ml reagent. Standardize Indophenol solution daily with freshly prepared Ascorbic acid standard solutions.

H.2.4 Thymol blue pH indicator (0.04 per cent)

Dissolve 0.1 g, indicator by grinding in an agate mortar with 10.75 ml, 0.02M Sodium hydroxide and dilute to 250 ml with water.
Transition range: 1.2 (red) to 2.8 (yellow).

H.3 PRELIMINARY TEST FOR APPRECIABLE QUANTITIES OF BASIC SUBSTANCES

Grind a portion of the sample and add approximately 25 ml of HPO_3-CH_3COOH solution (**H.2.1.1**). Test the pH by placing a drop of thymol blue pH indicator on the pestle. A pH value higher than 1.2 indicates the presence of appreciable amounts of basic substances.

H.4 PREPARATION OF SAMPLE ASSAY SOLUTION

Reconstitute the product according to the manufactures instructions and take an amount of solution containing approximately 100 mg Ascorbic acid (designate this volume Vo). If appreciable amounts of basic substances are present, adjust pH to approximately 1.2 with solution **H.2.1.2.** Dilute with solution **H.2.1.1** to a measured volume containing 10 mg to 100 mg ascorbic acid per 100 ml of solution. Designate this volume V3.

H.5 PROCEDURE

Titrate three sample portions of the solution prepared as in H.4, containing approximately 2 mg ascorbic acid and make blank determinations for correction of titrations as in **H.2.3**, using proper volumes of HPO3-CH3COOH solution (**H.2.1.1**) and water. If approximately 2 mg ascorbic acid is contained in a portion of the sample assay solution of less than 7 ml, add HPO3-COOH solution to obtain 7 ml for titration. Designate this volume as V4.

NOTES

1 *Products containing ferrous (Fe), stannous (Sn) and cuprous (Cu) give values in excess of their actual ascorbic acid content by this method. Following are simple tests to determine whether these reducing ions are present in such amounts so as to invalidate the test.*

2 *Add* 2 *drops of* 0.05 *aqueous methylene blue solution to* 10 *ml of freshly prepared sample assay solution and* HPO_3-CH_3COOH *reagent, and mix. Disappearance of the methylene blue colour in* 5 *seconds to* 10 *seconds indicates presence of interfering substances.*

3 *Stannous does not answer this test and may be tested as follows: To* 10 *ml sample solution, add* 10 *ml HCl (*1 + 3*),* 5 *drops of* 0.05 *aqueous indigo carmine solution and mix. Disappearance of colour in* 5 *seconds to* 10 *seconds indicates the presence of Sn or other interfering substances.*

H.6 CALCULATION

Content of vitamin C(ascorbic acid)

$$\text{in mg per 100 ml of sample solution} = (V_1 - V_2)\frac{V_1}{V_0} \times \frac{V_3}{V_4} \times 100$$

where

V_0 is the volume, in ml, of prepared sample solution containing 100 mg Ascorbic acid;
V_1 is the volume, in ml, of standard Indophenol solution required for the titration;
V_2 is the volume, in ml, of standard Indophenol solution required for blank titration;
V_3 is the volume, in ml, of initial assay solution;
V_4 is the volume, in ml, of solution used for titration; and
V_1 is the mass, in mg, of ascorbic acid equivalent to 1.0 ml Indophenol standard solution.

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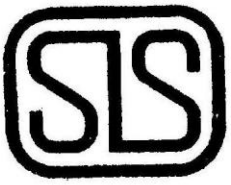
SLS CERTIFICATION MARK

The Sri Lanka Standards Institution is the owner of the registered certification mark shown below. Beneath the mark, the number of the Sri Lanka Standard relevant to the product is indicated. This mark may be used only by those who have obtained permits under the SLS certification marks scheme. The presence of this mark on or in relation to a product conveys the assurance that they have been produced to comply with the requirements of the relevant Sri Lanka Standard under a well designed system of quality control inspection and testing operated by the manufacturer and supervised by the SLSI *which includes surveillance inspection of the factory, testing of both factory and market samples.*

Further particulars of the terms and conditions of the permit may be obtained from the Sri *Lanka Standards Institution, 17, Victoria Place, Elvitigala Mawatha, Colombo 08.*



Printed at SLSI (Printing Unit)

SRI LANKA STANDARDS INSTITUTION

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The principal objects of the Institution as set out in the Act are to prepare standards and promote their adoption, to provide facilities for examination and testing of products, to operate a Certification Marks Scheme, to certify the quality of products meant for local consumption or exports and to promote standardization and quality control by educational, consultancy and research activity.

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Printed at the Sri Lanka Standards Institution, 17, Victoria Place, Elvitigala Mawatha, Colombo 08.